

Food, Barista and Mixology Skills

New College Lanarkshire

Venues

Cumbernauld Campus
Motherwell Campus

Content

This course is an excellent opportunity for students to study and prepare for a career as a Front of House Professional with excellent career opportunities and progression routes open to those who successfully achieve the qualification. This course gives students an opportunity to master the skills of food service within a range of styles, bar service with mixology and barista service in our industry standard training restaurant which serves lunch daily to students and staff.

An excellent introductory qualification for students wishing to pursue a career in the dynamic, popular, fast-paced and exciting world of Hospitality and the customer facing roles within it. It is structured to help develop the skills, knowledge, and understanding you'll need to secure employment within a professional hospitality outlet in the Hospitality Industry.

Start Date

August

Qualification

Other

Study Method

Full time

Course Length

1 year

Department

Hospitality and Professional Cookery

Entry Requirements

Most importantly a desire to learn and a passion for hospitality will support your application to ensure success at your competitive interview.

SCQF Level

5

SCQF Points

«SCQFPoints»

Progression Routes

Professional Chef (Level 6) or HNC Professional Cookery (Year 1)

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

Town Centre
Cumbernauld
North Lanarkshire
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Website

www.nclanarkshire.ac.uk